

Echinoderms as **potential novel**

seafood from a strategic and

sustainable point of view

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> PISHERIES TECHNICAL PAPER 463

Advances in sea cucumber aquaculture and management



2004 – Dalian, China

https://www.fao.org/3/y5501e/y5501e.pdf

Session I Status of resources and utilization

Session II Resources management

Session III Aquaculture advances

The workshop formulated a series of r<u>ecommendations</u> to help development organizations and national governments prioritize their activities concerning sea cucumber conservation and exploitation.









Prompted by concerns about the status of sea cucumbers stocks worldwide, because of the demand.

With support from its Members, FAO implemented a project with the objective to develop t<u>echnical</u> <u>guidelines</u> to assist fisheries managers in deciding regulations and processes for the better management, conservation and sustainable exploitation of their sea cucumber resources.

In support of the development of technical guidelines, <u>regional reviews and hotspot analyses</u> were commissioned



https://www.fao.org/3/i0375e/i0375e00.pdf





> rsheries and Aquaculture Technical **520**

Managing sea cucumber fisheries with an ecosystem approach



2010

https://www.fao.org/3/I1384E/i1384e.pdf

"Roadmap" to guide fishery managers in choosing appropriate regulatory measures and management actions for sea cucumber fisheries.

Improved management of sea cucumber fisheries is an imperative.

The commitment of governments, fishery managers and scientists to develop, apply and strictly enforce EAF will be crucial to sustaining sea cucumber populations for current and future generations.









https://www.fao.org/3/i2658e/i2658e.pdf





FAO Species Catalogue for Fishery Purposes No.

FAO FISH

COMMERCIALLY IMPORTANT SEA CUCUMBERS OF THE WORLD



https://www.fao.org/3/i1918e/i1918e.pdf

Sea cucumbers of commercial importance are distributed globally.

International for a have underscored a current limitation in available tools for identifying processed animals traded internationally.

FAO coordinated a project to prepare this global identification guidebook.

This book provides identification information on 58 species of sea cucumbers that are commonly exploited around the world.



The 2nd edition of the FAO guide on *"COMMERCIALLY IMPORTANT SEA CUCUMBERS OF THE WORLD"*

is under preparation!!

To meet the demand, extensive harvesting and trade of sea cucumbers has spread to all major oceans of the world, and at least 90 <u>species</u> are now harvested in 80 <u>countries</u> worldwide.



> What are we questioning ourselves is whether **SEA CUCUMBERS** will become a novel food

Is it not already!







Data on **capture statistics** is basically not available or rather difficult to obtain reliable one





What is it that we know?





The number of fished sea cucumber species at the global level is increasing

WHY?

Only because a lucrative market exists?

I think so!!!







Mediterranean Sea

Holothuria arguinensis

H. forskali

H. lentiginosa

H. mammata

H. poli

H. sanctori

H. tubulosa

Parastichopus regalis

P. tremulus









-Holothurians-

PROVIDE IMPORTANT ECOLOGICAL SERVICES

Detritus feeders - they feed on organic material that settles in the seabed.

They bioturbate and oxygenate the sediment.

They play a key role in the dynamics of the seabed.











sin



> Who are the consumers of sea cucumbers?

Mainly east Asians - CHINA

Asian communities (of Chinese origin) in other parts of the world

What is it they like







As food!







What about the taste















- Functional food
- Traditional medicine
- Cosmetics
- Pharmaceuticals





SHOULD WE BE WORKING TO GET SEA CUCUMBERS ON OUR TABLES





